



Dal 2010 Pizza Tradizionale Di Napoli

Pizza e Vino was inspired by the aroma, taste, and craft of pizza found on the streets in Naples, Italy. Our authentic Associazione Verace Pizza Napoletana certified pizzas are made with the finest freshest all-natural, non-processed ingredients. We start with fresh fior di latte mozzarella, imported organic D.O.P San Marzano tomatoes, organic Italian extra virgin olive oil and fresh herbs. Our homemade dough is prepared daily, consisting of imported, highly refined organic Caputo wheat flour from southern Italy, Mediterranean sea salt and water. Pizza e Vino pizzas are baked using oak in our hand-built oven, made from "Biscotto di Sorrento" stone, volcanic clay bricks from Mount Vesuvius, Italy.

ANTIPASTI

We use Italian extra virgin olive oil & aged balsamic vinegar from Modena. Most items served with wood-fired Neapolitan flatbread

Artichoke Dip | 14

House Blend with Artichoke Hearts & Parmigiano

Spiedini | 15

Baked Fresh Mozzarella Wrapped in Prosciutto, Arugula & Balsamic Reduction

Caprese con Bufala | 18

Imported Mozzarella di Bufala, Organic Baby Tomatoes, Basil Pesto
Add Prosciutto di San Daniele +6

Brussels | 16

Brussels Sprouts, Smoked Pancetta, Roasted Garlic, Balsamic Reduction

Baked Goat Cheese | 16

Roasted Organic Baby Tomatoes, Kalamata Olives, Basil Pesto

Olives Marinate | 12

Marinated Mediterranean Warm Olives

Bruschetta Pomodoro | 12

Toasted Ciabatta, Diced Roma Tomatoes, Fresh Basil, Garlic, Balsamic, EVOO

Polpette alla Napoletana | 15

Neapolitan Meatballs, Milled San Marzano Tomato, Pecorino Romano, Basil

INSALATE

All our organic salads are served fresh, with house-made dressing & wood-fired Neapolitan flatbread

Della Casa | 12

Organic Spring Mix, Organic Baby Tomatoes, Shaved Parmigiano, Balsamic Vinaigrette

Mista | 16

Organic Spring Mix, Organic Baby Tomatoes, Crisp Prosciutto, Pine Nuts, Shaved Parmigiano, Balsamic Vinaigrette

Salerno | 15

Baby Arugula, Goat Cheese, Pine Nuts, Roasted Red Bell Peppers, Balsamic Vinaigrette

Capri | 15

Organic Spring Mix, Fresh Ciliegine Mozzarella, Organic Baby Tomatoes, Fresh Basil, Balsamic Vinaigrette

Fresca | 16

Baby Arugula, Crisp Prosciutto, Marinated Artichoke, Kalamata Olive, Lemon Vinaigrette

Insalata Pizza | + 4

Any salad served on top of a full order of wood-fired Neapolitan flatbread

DOLCI

Pizzetta alla Nutella | 12

Sweetened Pizza Dough with Hazelnut Chocolate Spread, Toasted Almonds

Tiramisu | 8

Cocoa, Mascarpone Cream, Espresso, Frangelico

Cannoli Siciliani | 7

Ricotta Cream, Amaretto (choice of mini chocolate chips or sliced almonds)

Chocolate Truffle Gelato | 7

Cream Center, Chocolate & Hazelnut Gelato, Cocoa (Espresso Affogato +3)

House-made Gelato | 6

Ask your server for our current selection (Espresso Affogato +3)

SENZA GLUTINE

Make Any Pizza Neapolitan Gluten-Free | + 5

Pizza e Vino's gluten free dough is made with Antico Caputo's Gluten Free Flour. We combine the best ingredients and hand-stretched techniques ensure that our gluten-free pizzas are the best available. While the flour is gluten-free, our environment is not, meaning trace amounts of gluten may be present.

PIZZE ROSSE

Hand-milled imported D.O.P San Marzano tomatoes, finished with Italian extra virgin olive oil, pecorino Romano & Sicilian sea salt

Margherita Classica | 16

Fresh Fior di Latte Mozzarella, Fresh Basil, Certified Neapolitan D.O.C

Bufalina D.O.C | 21

Imported Mozzarella di Bufala, Vesuvian Cherry Tomatoes, Fresh Basil

Capricciosa | 20

Imported Italian Rosemary Ham, Marinated Artichoke, Kalamata Olive, Portobello Mushrooms, Fresh Basil, Fior di Latte Mozzarella

Diavola | 19

Soppresata Piccante, Fresno Chile, Kalamata Olive, Aleppo Pepper, Fresh Basil, Fior di Latte Mozzarella

Pulcinella | 19

Italian Chicken Sausage, Roasted Red Peppers, Basil, Fior di Latte Mozzarella

Vesuvio | 19

Goat Cheese, Baby Arugula, Crisp Prosciutto di Parma, Aleppo Pepper

Amatriciana | 19

Pancetta, Red Onion, Fresno Chile, Garlic, Fresh Basil, Fior di Latte Mozzarella

Pozzuoli | 19

Italian Fennel Sausage, Old-World Pepperoni, Red Onions, Fresh Basil, Portobello Mushrooms, Fior di Latte Mozzarella

Doppio Pepperoni | 19

Old-World Pepperoni, Sicilian Oregano, Fior di Latte Mozzarella

Ortolana | 19

Roasted Red Bell Peppers, Zucchini, Portobello Mushrooms, Red Onions, Fresh Basil, Fior di Latte Mozzarella

La Carne | 20

Italian Fennel Sausage, Soppresata Piccante, Smoked Pancetta, Fresh Basil, Fior di Latte Mozzarella

Napoli | 15

Sicilian Oregano, Garlic, Pecorino Romano (no mozzarella) **Anchovies +3**

PIZZE BIANCHE

Without red sauce, topped with extra virgin olive oil, pecorino Romano & Sicilian sea salt

Tartufo e Prosciutto | 21

Prosciutto di Parma, White Truffle Oil, Portobello Mushrooms, Fresh Basil, Fior di Latte Mozzarella (**Prosciutto added when out of oven**)

Pistacchio | 20

Pistachio Pesto, Italian Fennel Sausage, Fresh Basil, Fior di Latte Mozzarella

Prosciutto e Rucola | 21

Prosciutto di Parma, Baby Arugula, Shaved Parmigiano, Fresh Basil, Fior di Latte Mozzarella (**Prosciutto & arugula added when out of oven**)

Pompeii | 19

Basil Pesto, Imported Italian Rosemary Ham, Portobello Mushrooms, Fresh Basil, Fior di Latte Mozzarella

Rosa | 19

Basil Pesto, Goat Cheese, Roasted Red Bell Peppers, Marinated Artichokes, Fior di Latte Mozzarella

Del Popolo | 20

Soppresata Piccante, Ricotta, Fior di Latte Mozzarella, Red Onion, Oregano, Aleppo Pepper, Chili Infused Honey

Patate e Pancetta | 19

Roasted Yukon Gold Potato, Pancetta, Rosemary, Fior di Latte Mozzarella

Quattro Formaggi | 19

Ricotta, Smoked Provolone, Pecorino Romano, Fior di Latte Mozzarella, Sicilian Oregano

PIZZA ADD ONS

**Premium Meat Ea. +4 - 6, Premium Cheese Ea. +3 - 5, Truffle Oil +2
Fresh Vegetables Ea. +2 - 4, Chili Infused Honey +2, Balsamic Glaze +3**

LISTA DEI VINI

VINI ROSSI

	6oz. POUR
	GLS BTL
SAN LORENZO MONTEPULCIANO (ABRUZZO, ITALY)	12 45
ENRICO SERAFINO BARBERA D'ALBA (PIEMONTE, ITALY)	13 48
DONNA LAURA CHIANTI RISERVA D.O.C.G (TOSCANA, ITALY)	10 38
12 E MEZZO PRIMITIVO (PUGLIA, ITALY)	11 42
CAPEZZANA BARCO REALE BLEND D.O.C (TOSCANA, ITALY)	12 45
PEIRANO ESTATE ILLUSION BLEND (LODI, CA)	11 42
FLY BY CABERNET SAUVIGNON (NORTH COAST, CA)	11 42
DOMAINE CABERNET SAUVIGNON (SONOMA VALLEY, CA)	12 45
DANTE PINOT NOIR (CALIFORNIA)	9 34
ELSA MALBEC (MENDOZA, ARGENTINA)	9 34

VINI BIANCHI

MICHELE'S PINOT GRIGIO (FRIULI, ITALY)	9 34
NATURA SAUVIGNON BLANC (CHILE)	9 34
KOHA SAUVIGNON BLANC (MARLBOROUGH, NEW ZEALAND)	11 42
PACIFIC RIM RIESLING (COLOMBIA VALLEY, WASHINGTON)	9 34
GOLDEN CHARDONNAY (MONTEREY, CA)	11 42
FOUR VINES NAKED CHARDONNAY (CENTRAL COAST, CA)	9 34

CRAFT COCKTAILS

MULA ITALIAN MULE - TITO'S VODKA, FERNET BRANCA AMARO, FRESH LIME, FEVER TREE GINGER BEER	12
BASILITO FRESH BASIL, TITO'S VODKA, FRESH LEMON	13
MARGARITA ITALIANO MILAGRO TEQUILA, SOLERNO BLOOD ORANGE, APEROL, AGAVE, FRESH LIME, FRESH LEMON	15
APEROL SPRITZ APEROL, CA'FURLAN PROSECCO, FRESH ORANGE	13
MEZCAL NEGRONI CASAMIGOS MEZCAL, COMPARI, CARPANO SWEET VERMOUTH	15
MONTENEGRO SOUR MONTENEGRO AMARO, MARKERS MARK BOURBON, FRESH LEMON, EGG WHITES, AGAVE, FRESH ROSEMARY	15
GRANO WOODFORD RESERVE BOURBON, SOLERNO BLOOD ORANGE, FRESH LEMON, CARPANO SWEET VERMOUTH	15
PEV OLD FASIONED WOODFORD RESERVE BOURBON, AVERNA AMARO, LUXARDO CHERRY, ORANGE BITTERS	15
LIMINONE e BASILICO PALLINI LIMONCELLO, MONTENEGRO AMARO, PROSECCO, FRESH LEMON, BASIL INFUSED CARPANO DRY VERMOUTH, ORANGE BITTERS	15
TINTO DE VERANO ARGENTINIAN MALBEC, CARPANO SWEET VERMOUTH, FRESH LEMON, SAN PELLEGRINO LIMONATA, ICE	12
ESPRESSO MARTINI FRESH ESPRESSO, VANILLA VODKA, KAHLUA	14
PISTACHIO MARTINI VANILLA VODKA, AMARETTO, FRANGELICO, PISTACHIO SCIROPPO, CREMA, CHOPPED PISTACHIOS	15

MOCKTAILS

Cocktails for A Non-Alcoholic Experience

SPICY MARGARITA ZERO-PROOF FREE SPIRITS TEQUILA, JALEPENO, FRESH BASIL, AGAVE, FRESH LIME	11
ITALIAN SPRITZ LYRE'S ITALIAN ZERO PROOF SPIRITS, SAN PELLEGRINO LIMONATA, ORANGE	11
PALOMA ZERO-PROOF FREE SPIRITS TEQUILA, SAN PELLEGRINO POMPELMO, FRESH LIME, FRESH ROSEMARY	11

ESPRESSO

CAFFÉ ESPRESSO	4
DOPPIO ESPRESSO	5
CAPPUCCINO	5
CAFFÉ AMERICANO	5

VINI ROSATI e FRIZZANTI

	6oz. POUR
	GLS BTL
TATI ROSÉ (PIEMONTE)	9 34
CA'FURLAN PROSECCO (VENETO, ITALY)	10 38
LODALI MOSCATO (PIEMONTE, ITALY)	12 45

VINI DALLA BOTTIGLIA

ANDREA OBERTO BAROLO (PIEMONTE, ITALY)	96
VIETTI BARBERA D'ASTI (PIEMONTE, ITALY)	52
LODALI NEBBIOLO D'ALBA (PIEMONTE, ITALY)	47
MARRAMIERO INFERI MONTEPULCIANO (ABRUZZO, ITALY)	82
CASTELLO DE AMA CHIANTI CLASSICO (TOSCANA, ITALY)	65
TOMMASI AMARONE CLASSICO (VENETO, ITALY)	118
TINAZZI RIPASSO DELLA VALPOLICELLA (VENETO, ITALY)	52
LA CAPRANERA AGLIANICO (CAMPANIA, ITALY)	44
TERENI NERO D'AVOLA (SICILIA)	42
CA'MOMI CABERNET SAUVIGNON (NAPA VALLEY, CA)	68
TWO OLD DOGS CABERNET SAUVIGNON (NAPA VALLEY, CA)	98
CELANI FAMILY ROBUSTO (NAPA VALLEY, CA)	68
CALERA PINOT NOIR (CENTRAL COAST, CA)	52
FRANK FAMILY CHARDONNAY (NAPA VALLEY, CA)	89

DRAFT BEER

PERONI "NASTRO AZZURO" (ITALY) 4.6% EURO PALE LAGER	7
BIG LAKE MICHIGAN AMBER (MI) 5.3% RED ALE	7
ATWATER DIRTY BLONDE (MI) 4.5% AMERICAN PALE ALE	7
GRIFFIN CLAW RAGGEDY ASS (MI) 7.2% AMERICAN IPA	7
SHORTS HUMA LUPA LICIOUS (MI) 7.7% INDIAN PALE ALE	7
SHORTS LOCAL'S LIGHT (MI) 5.2% LIGHT LAGER	5
OLD NATION M-43 (MI) 6.8% NEW ENGLAND IPA	8.5
MODELO ESPECIAL (MEXICO) 4.4% MEXICAN LAGAR	6.5

BOTTLED BEER

BIRRA MORETTI (ITALY) 4.6% EURO PALE LAGER	6.5
CHEBOYGAN BLOOD ORANGE HONEY (MI) 5.7% WHEAT ALE	6.5
HOFBRAUHAUS (GERMANY) 5.1% MUNICH HELLES LAGER	6.5
STELLA ARTOIS (BELGIUM) 5% EURO PALE LAGER	6.5
MODELO NEGRA (MEXICO) 5.4% MUNICH DUNKEL	6.5
HEINEKEN 0.0 - NON-ALCOHOLIC	5.5
HIGH NOON - ASK SERVER FOR CURRENT SELECTION	6.5
ANGRY ORCHARD 5% HARD APPLE CIDER	6.5

BEVERAGES

SAN PELLEGRINO- SPARKLING ITALIAN MINERAL WATER (34 OZ.)	6
ACQUA PANNA- 100% NATURAL ITALIAN SPRING WATER (25 OZ.)	6
SAN PELLEGRINO LIMONATA- LEMON	5
SAN PELLEGRINO ARANCIATA- ORANGE	5
SAN PELLEGRINO ROSSA- BLOOD ORANGE	5
SAN PELLEGRINO POMPELMO- GRAPEFRUIT	5
FRESH BREWED ICED TEA	4
COKE, DIET COKE, SPRITE	4